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**33. Reference Books,** including dictionaries, encyclopedias, directories, bibliographies, and handbooks
*The Directory of Food and Nutrition Information for Professionals and Consumers, 2nd ed.* Robyn C. Frank and Holly Berry Irving, eds. (1), 178
*Handbook of Applied Mycology—Vol. 3: Foods and Feeds.* Dilip K. Arora, K.G. Mukerji, and Elmer H. Marth, eds. (5), 138
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*Handbook of Food Engineering.* Dennis R. Heldman and Daryl B. Lund, eds. (6), 323
*The Almanac of the Canning, Freezing, Preserving Industries, Vol. 1. 77th ed.* Edward E. Judge & Sons, Inc., publ. (7), 139
*Industrial Gums: Polysaccharides and Their Derivatives, 3rd ed.* Roy L. Whistler and James N. BeMiller, eds. (9), 280
*Encyclopedia of Food Science and Technology.* Y.H. Hui, ed. (11), 160
*Encyclopaedia of Food Science, Food Technology and Nutrition, Vols. 1–8.* Robert MacRae, Richard K. Robinson, and Michele J. Sadler, eds. (12) 116

**34. Refrigerated & Frozen Foods**
*Hazard Analysis Critical Control Point Evaluations: A Guide to Identifying Hazards and Assessing Risks Associated With Food Preparation and Storage.* Frank L. Bryan. (5), 146
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*HACCP: Principles and Applications (IFT Short Course, 1991).* Merle D. Pierson and Donald A. Corlett Jr., eds. (5), 137
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*Safety Assessment of Genetically Engineered Fruits and Vegetables: A Case Study of the Flavr Savr™ Tomato.* Keith Redenbaugh, William Hiatt, Belinda Martineau, Matthew Kramer, Ray Sheehy, Rick Sanders, Cathy Houck, and Donald Emlay, eds. (12) 116

**39. Unclassified**
*Education and Training in Food Science: A Changing Scene.* I.D. Morton and J. Lenges, eds. (6), 320
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